



Air Force Containerized Deployment Kitchen (CDK)



This completely self-contained kitchen can be deployed quickly to feed the war fighter in the field during the first few days of a mission until more extensive kitchen facilities are established. It is an all-electric kitchen outfitted with commercial food-service equipment.

Why is it Needed?

It is required that cook-prepared, perishable meals (A-Rations) be served as soon as possible to the war fighters in the field. The CDK provides a compact, efficient field kitchen that can be used in the early stages of deployment.

Description:

- The CDK is installed in a one-sided expandable ISO shelter (8'x8'x 20') and expands to (8'x16'x 20').
- The kitchen is supported by its own commercial generator that provides electric power to the unit. Only fuel and a source of water are required to make it operational.
- It is fully outfitted with all commercial food service equipment: 2 convection ovens, 2 tilt griddles, 2 tilt kettles, 2 refrigerators, a five-well steam table, a three-well sanitation sink with water heaters, a meat slicer, an ice machine, a coffee urn, work tables and an onboard hot water heater.
- Four cooks can provide meals within two hours, feeding up to 550 people per meal period.

Key Features/Benefits:

Quick Assembly...The kitchen can be set up or taken down and packed for transport by four people within four hours.

Temperature Controlled...The kitchen has both heat and air conditioning allowing it to operate in temperatures ranging from -25°F to 120°F.

Transportable...The CDK can be transported by sea, by air (C-130) and by land (M1022A1 Dolly Mobilizers).

Point of Contact:

DoD Combat Feeding

Phone: COMM (508) 233-4401, DSN 256-4401

E-Mail: amssb-rcf@natick.army.mil



**NATICK
SOLDIER
CENTER**

Kansas St.
Natick, MA
01760
nsc.natick.army.mil

Rev 6-5-04